



appetizers

CHEESE BOARD / \$21

A seasonal display of regional and international cheeses.

Suggested wine pairing: Nine Hats, Pinot Gris \$11

WILD GAME MEATBALLS* / \$19

Ground buffalo and elk meatballs, rhubarb-balsamic bbq sauce, white cheddar

HOUSE SMOKED TROUT* / \$18

Pickled tomatoes, onions, lemon-dill cream, lavash

SILVER DOLLAR SPINACH DIP / \$16

Spinach, minced jalapeño, Parmesan, cream cheese, pita

HUMMUS & FRESH VEGGIES / \$11

Hummus, celery, carrot, seasonal vegetables, lavash

SILVER DOLLAR NACHOS/ Full Order \$18, Half Order \$12

Tortilla chips, cheddar-jack cheese, jalapeños, black olives, onions, peppers, served with pico de gallo, sour cream and guacamole

Add shredded chicken, beef or pulled pork / +\$2

WORT SMOKED BUFFALO WINGS* / Twelve \$21, Six \$15

Smoked wings in spicy buffalo sauce with carrots, celery, served with blue cheese or ranch dressing

BACON WRAP ANAHEIM PEPPER* / \$13

shrimp & cream cheese stuffed, balsamic glaze

FLAT BREAD / \$18

sliced apple, swiss cheese, gorgonzola, arugula, caramelized onions balsamic

CHIPS & DIP / \$10

House made salsa and guacamole

salads

ADD MARINATED CHICKEN* / \$7

ELK TIPS* / \$13

SMOKED TROUT* / \$10

WYOMING COBB / \$16

Iceberg, romaine, chopped egg, bacon, ham, turkey, cherry tomatoes, cheddar, french onion strings, choice of dressing

CAESAR / \$12

Romaine, Parmesan, croutons, anchovies upon request, Caesar dressing

SILVER DOLLAR GREENS / \$12

Greens, cherry tomatoes, cucumbers, red onions, Parmesan, croutons, choice of dressing

BERRY AND SPINACH SALAD / \$16

Idaho Goat Cheese, Fresh Berries, Choice of Dressing

DRESSING CHOICES:

Balsamic, Blue, Caesar, Italian, Ranch, Red Wine Vinaigrette,

Oil & Vinegar and 1000 Island

soups

BISON AND SMOKED GARLIC CHILI*/ Bowl \$12, Cup \$8

Topped with Parmesan bread crumbs, cheddar and jack cheeses

WORT FAMOUS CORN CHOWDER*/ Bowl \$12, Cup \$8

Corn, potatoes, bacon, crostini, melted cheddar

FRENCH ONION SOUP* / Bowl \$11, Cup \$7

Caramelized onions, beef broth, gruyere

SOUP OF THE DAY / Bowl \$10, Cup \$6

WELCOME TO THE WORT

In 1893, Charles J. Wort homesteaded in Jackson Hole. After his death in 1933, his sons John and Jess honored their father's dream of a hotel in Jackson. The Wort Hotel opened in 1941, the Silver Dollar Bar shortly after in 1950.

The Silver Dollar boasts a lively history; games of chance, renowned music acts and memorable events have all graced our stage. Check out our historic hallways to see the performers, family and friends that form our past and our future.

Thank you for dining with us.

favorites

FISH & CHIPS* / \$19

Fresh American Haddock, french fries, house-made tartar sauce

HOUSEMADE MEATLOAF* / \$19 1/2 ORDER / \$13

Whipped potatoes, gravy, Texas toast

CHICKEN TENDERS* / \$16

Breaded chicken breast, french fries, side honey mustard

QUESADILLA

Sun-dried tomato flour tortilla with sides of sour cream, pico de gallo and guacamole

Choice of chicken or beef with onions, peppers, jalapeños* / \$16

Or sautéed vegetables / \$14

Or cheese / \$13

ELK SLIDERS* / One \$12, Two \$20, Three \$23

Smashed elk patties, cheddar, lettuce, tomato, onion, potato bun, side onion rings

CHICKEN POT PIE* / \$19

chicken, carrots, onions, celery, herbs, served with a side salad

burgers

ALL SERVED WITH A CHOICE OF ONE SIDE (FLIP FOR SIDES)

GF BUN AVAILABLE / +\$1

(BURGER TOPPING CHOICES:)

American, Blue, Cheddar, Gouda, Pepper Jack, Provolone, Swiss / +\$1

Add bacon* / +\$2 Add avocado / +\$3

SILVER DOLLAR BURGER* / \$19

Half-pound ground beef patty, mayonnaise, lettuce, tomato, onion, sesame seed bun

BUFFALO BURGER* / \$21

Half-pound buffalo patty, roasted red pepper aioli, onion, lettuce, tomato, onion bun

HOUSEMADE VEGGIE BURGER / \$17

Fresh made patty, roasted red pepper aioli, smoked Gouda, spring mix, sesame seed bun

sandwiches

ALL SERVED WITH A CHOICE OF ONE SIDE (SEE BELOW)

PULLED PORK SANDWICH* / \$16

Pulled pork, house BBQ sauce, pickled onions, pickles on a toasted potato bun

CLASSIC CLUB* / \$18

Triple decker of Texas toast, ham, smoked turkey, sun-dried tomato aioli, Swiss, bacon, lettuce, tomatoes

GYRO*

Marinated elk tips, tzatziki, lettuce, tomato, onion, pita / \$19

OR

Marinated chicken, spring mix, tzatziki, heirloom tomato, pita, chipotle sauce / \$17

BLAT* / \$16

Applewood bacon, avocado, tomato, lettuce, cheddar, Adobo mayo, ciabatta

FRENCH DIP* / \$17

Roast beef, provolone, horseradish mayo, au jus

GRAND REUBEN* / \$17

Corned beef, Swiss, sauerkraut, 1000 island, rye bread (Sub turkey for a Grand Rachel)

SPICY CHICKEN* / \$17

Fried chicken breast with buffalo sauce, pickles, apple coleslaw, sriracha mayo on a sesame bun

TURKEY SANDO* / \$17

Turkey, gruyere cheese, arugula, pickled onion, cranberry mayo, Texas toast

NINJA KITTY GRILLED CHEESE * / \$18

Cheddar, smoked gouda, swiss, zucchini, red pepper, arugula, adobo mayo, whole grain bread

sides

French fries, house made potato salad or apple coleslaw

Sub sweet potato fries, hand cut steak fries or onion rings / +\$2

Sub side green salad, side Caesar or a cup of soup / +\$3-\$4

from the dining room

(AVAILABLE STARTING AT 5:30PM)

APPETIZERS

COWBOY POPS* / \$21

Chipotle BBQ Braised Beef "Pops" with Smokey Cream Corn

SESAME CRUSTED TUNA* / \$18

Ginger Ponzu, Pickled Pepper, Coriander Oil, Wakame Salad

PROSCUITTO WRAPPED SCALLOPS* / \$20

Parsnip Puree, Truffle Hollandaise

SALADS

WINTER SPICE SALAD / \$16

Arugula, Orange Segments, Pumpkin Seeds, Goat Cheese, Red Onion, Cranberry, Dijon Vinaigrette

KALE SALAD / \$18

Kale, Roasted Butternut Squash, Blue Cheese Crumbles, Quinoa, Tahini Vinaigrette

desserts (AVAILABLE ALL DAY)

HUCKLEBERRY CHOCOLATE MOUSSE / \$13

Creamy white chocolate huckleberry mousse with huckleberry compote and whipped cream

CHOCOLATE BREAD PUDDING / \$12

Bourbon caramel sauce, vanilla ice cream

BLONDIE BROWNIE / \$15

Brownie topped with coffee chantilly, chocolate sauce, scoop vanilla ice cream

PEACH AND HUCKLEBERRY CRISP / \$15

Vanilla ice cream, brown sugar streusel

FLOURLESS CHOCOLATE LAVA CAKE / \$12

Chocolate grenache, raspberry coulis, whipped cream

ENTRÉES

GRAND TETON* / \$57

Grilled Beef Filet, Grilled Shrimp, Mashed Potatoes, Asparagus, Smoked Chimichurri

NY STRIP* / \$46

Parsnip Potato Puree, Glazed Carrots, Blue Cheese Hollandaise

GRILLED BISON FILET* / \$60

Potato Au Gratin, Green Beans, Caramelized Demi Sauce

DUCK* / \$42

Confit Duck Breast, Potato Confit, Huckleberry Compote, Pineapple Salsa

MAPLE BOURBON GLAZED SALMON* / \$40

Pan Seared Salmon, Sautéed Spinach with Charred Shallots, Crispy Bacon, Mashed Potato

SMOKED AND ROASTED CHICKEN* / \$35

Seasoned Potato Wedges, Brussel Sprouts, Honey Truffle Butter

SMOKED PORK PORTERHOUSE* / \$45

Parsnip Potato Puree, Green Beans, Blackberry Sauce

TEMPURA SQUASH BLOSSOM / \$28

Roasted Pepper and Cream Cheese Stuffed Squash Blossoms, Creamed



For your convenience, an 18% service charge may be added to parties of 5 or more and discounted checks.

Updated 11.22.24, Menu is subject to change.

Javier Corona, Executive Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness